CE117PC
CE117PTC
CE117PPC
CE117PPTCX
CE117PAECX

Microwave Oven

Owner's instructions & Cooking guide

imagine the possibilities

Thank you for purchasing this Samsung product.
Please register your product at

www.samsung.com/register

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SAMSUNG

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:

- Safety precautions
- Usage instructions
- Appropriate accessories and cookware
- Cooking tips

SAFETY INFORMATION

Important safety instructions.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.
Before using the oven, confirm that the following instructions are followed.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

LEGEND FOR SYMBOLS AND ICONS

⚠ WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
⚠ CAUTION	Hazards or unsafe practices that may result in **minor personal injury or death**.

⚠	Warning; Fire hazard	⚠	Warning; Hot surface
⚠	Warning; Electricity	⚠	Warning; Explosive material
⊘	Do NOT attempt.	⊘	Do NOT disassemble.
⊘	Do NOT touch.	★	Follow directions explicitly.
🔌	Unplug the power plug from the wall socket.	⏚	Make sure the machine is grounded to prevent electric shock.
☎	Call the service center for help.	✎	Note
☛	Important		

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) Door (bent)
(2) Door hinges (broken or loose)
(3) Door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

IMPORTANT SAFETY INSTRUCTIONS

Make sure that these safety precautions are obeyed at all times.

⚠	WARNING	🔥	⚡	♨	💥
🔧	Only qualified staff should be allowed to modify or repair the microwave oven.	✓	✓	✓	✓
⊘	Do not heat liquids and other food in sealed containers.	✓	✓	✓	✓
⊘	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
⊘	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
⏚	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
★	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
⊘	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
★	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
✋	Do not touch the power plug with wet hands.	✓	✓	✓	✓
⊘	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
🔌	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
⊘	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
⊘	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
⊘	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
⊘	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
⊘	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
⊘	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
⊘	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
⊘	Appliances are not intended to be operated by means of an external timer or separate remote-control system.	✓	✓		
⊘	Do not pour or directly spray water onto the oven.	✓	✓		
⊘	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
⊘	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
★	Children should be supervised to ensure that they do not play with the appliance.	✓	✓	✓	✓
⊘	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.	✓	✓	✓	✓
⊘	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓

⊘	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.(Counter top model only)	✓	✓	✓	✓
★	**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.	✓	✓	✓	✓
★	**WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.	✓	✓	✓	✓
★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.	✓	✓	✓	✓
⊘	**WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.	✓	✓	✓	✓
★	This oven should be positioned proper direction and height permitting easy access to cavity and control area.	✓	✓	✓	✓
⊘	**WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.	✓		✓	✓
⊘	**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.	✓	✓	✓	
⊘	**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.	✓		✓	✓
⊘	**WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.	✓		✓	
★	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.	✓		✓	✓
★	**WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;			✓	
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.		✓	✓	✓
★	The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.	✓	✓	✓	✓
★	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.	✓	✓	✓	✓
★	This microwave oven has to be positioned so that plug is accessible.If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.	✓	✓	✓	✓
⊘	During cleaning conditions the surfaces may get hotter than usual and children should be kept away (Cleaning function model only)		✓	✓	
⊘	Excess spillage must be removed before cleaning and utensils which state in cleaning manual can be left in the oven during cleaning. (Cleaning function model only)	✓	✓	✓	✓
★	Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules. (Built-in model only.)	✓	✓	✓	✓
☎	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualifed persons in order to avoid a hazard.		✓		

☛	Warning: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.		✓		
☛	The temperature of accessible surfaces may be high when the appliance is operating.		✓		
☛	The door or the outer surface may get hot when the appliance is operating.		✓		

	⚠ **CAUTION**	🔥	⚡	♨	💥
★	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
★	When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;	✓		✓	
⊘	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
🔌	If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;	✓		✓	✓
★	The oven should be cleaned regularly and any food deposits removed;	✓	✓		✓
⊘	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
⊘	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
⊘	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
✋	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
✋	Do not touch heating elements or interior oven walls until the oven has cooled down.			✓	
★	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
★	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
⊘	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
⊘	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass	✓			✓
★	Install the oven in compliance with the clearances stated in this manual (see Installing Your Microwave Oven)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

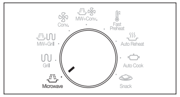
ENGLISH

CONTENTS

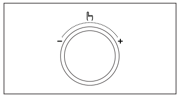
Using this instruction booklet 2
Safety information 2
Legend for symbols and icons 2
Precautions to avoid possible exposure to excessive microwave energy 2
Protection de l'environnement 3
Important safety instructions 3
"Quick" look-up guide 6
Using the steam cleaning (only CE117PAECX) 7
Control panel (only CE117PC, CE117PTC, CE117PPC, CE117PPTCX model) 8
Control panel (only CE117PAECX model) 8
Oven 9
Accessories 9
Installing your microwave oven 10
Setting the time 11
How a microwave oven works 11
Checking that your oven is operating correctly 12
What to do if you are in doubt or have a problem 12
Cooking/Reheating 13
Power levels and time variations 13
Stopping the cooking 14
Adjusting the cooking time 14
Using the auto cook feature 14
Using the auto reheat feature 16
Fast preheating the oven 17
Using the power defrost feature 17
Using the snack cook feature 19
Using the manual steam cook function (only CE117PAECX model) 20
Using the manual crusty cook function (only CE117PTC, CE117PPTCX) 22
Using the steam cook function (only CE117PPC, CE117PPTCX model) 24
Manual steam cook settings 25
Using the sensor cook feature 26
Sensor cook setting 27
Cooking by convection 29
Grilling 30
Choosing the accessories 30
Using the deodorize feature (only CE117PC, CE117PTC, CE117PPC, CE117PPTCX model) 30
Combining microwaves and the grill 31
Combining microwaves and convection 31
Switching the beeper off 32
Setting the energy save mode 32
Using the keep warm feature 32
Safety-locking your microwave oven 32
Using the keep warm settings 33
Cookware guide 33
Cooking guide 34
Cleaning your microwave oven 43
Storing and repairing your microwave oven 44
Technical specifications 44

"QUICK" LOOK-UP GUIDE

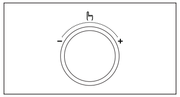
I want to cook some food.



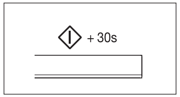
1. Turn **Mode Selector Dial** to **Microwave** () mode position.



2. Turn **Multi Funtion Selector Dial** to desired until the appropriate power level is displayed. At that time, press the **Multi Funtion Selector Dial** to set the power level.



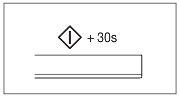
3. Set the cooking time by turning the **Multi Funtion Selector Dial.**



4. Press **Start/+30s** (◇) button.

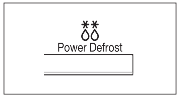
Result: Cooking starts.
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

I want to add an extra 30 seconds.

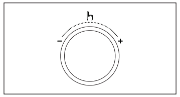


Leave the food in the oven.
Press **Start/+30s** (◇) button one or more times for each extra 30 seconds that you wish to add.

I want to Power defrost some food.

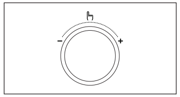


1. Press the **Power Defrost** (Power) button.

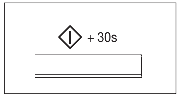


2. Set the cooking category by turning the **Multi Funtion Selector Dial.** Press **Multi Funtion Selector Dial** to set desired.

3. Select the weight by turning the **Multi Funtion Selector Dial** as required.



4. Press **Start/+30s** (◇) button.



Result: Defrosting starts.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

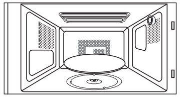
USING THE STEAM CLEANING (ONLY CE117PAECX)

The steam provided by steam clean system will soak the cavity surface. After using steam clean function, you can easily clean the cavity of oven.

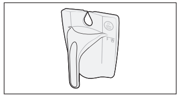
☛ Use this function only after the oven has completely cooled. (Room temperature)

☛ Use normal water only,and no distilled water.

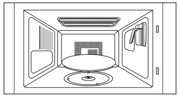
1. Open the door.



2. Fill with water following guide line inside the water bowl. (The line is about 30 ml.)

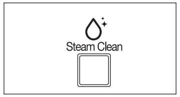


3. Please attach the water bowl in right side of the oven.

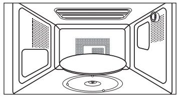


4. Close the door.

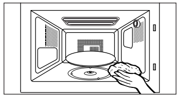
5. Press the **Steam clean** (💧) button. (Bulb does work during Steam cleaning time.)



6. Open the door.



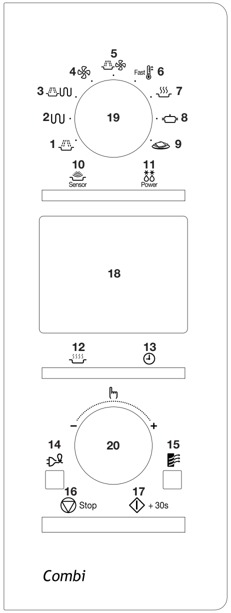
7. Please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.



⚠ WARNING

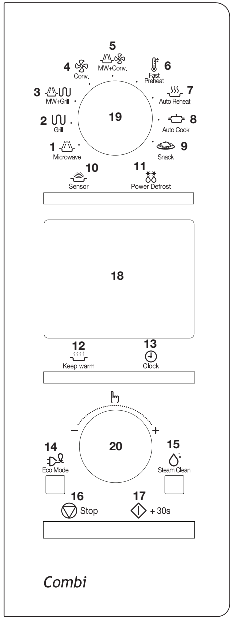
- Water Bowl only can be use during “**Steam Clean**” mode.
- When cooking non-liquid items, remove water bowl because It will damage and cause fire to the microwave oven.

CONTROL PANEL (ONLY CE117PC, CE117PTC, CE117PPC, CE117PPTCX MODEL)


5
4
Fast
6
3
7
2
19
8
1
9
10
Sensor
11
Power
18
12
13
20
14
15
16
Stop
17
+ 30s
Combi

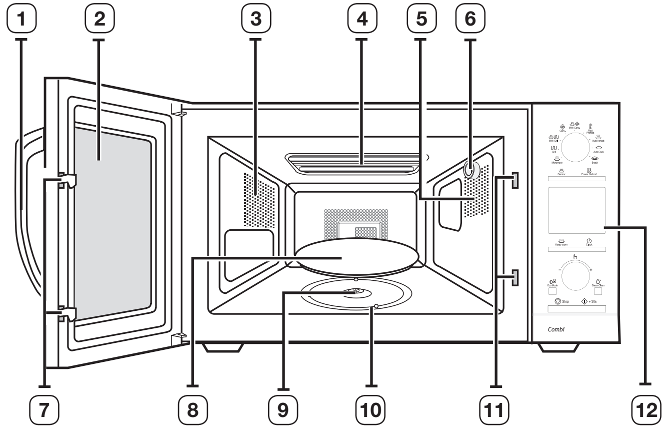
1. MICROWAVE MODE
2. GRILL MODE
3. MICROWAVE+GRILL MODE
4. CONVECTION MODE
5. MICROWAVE+CONVECTION MODE
6. FAST PREHEAT MODE
7. AUTO REHEAT FEATURE MODE
8. AUTO COOK MODE
9. SNACK FEATURE MODE
10. SENSOR COOK BUTTON
11. POWER DEFROST FEATURE BUTTON
12. KEEP WARM BUTTON
13. CLOCK BUTTON
14. ECO BUTTON
15. DEODORIZE BUTTON
16. STOP/CANCEL BUTTON
17. START/+30S BUTTON
18. DISPLAY
19. MODE SELECTOR DIAL
20. MULTI FUNTION SELECTOR DIAL

CONTROL PANEL (ONLY CE117PAECX MODEL)


5
MW+Conv.
4
Conv.
6
Fast Preheat
3
MW+Grill
7
Auto Reheat
2
Grill
19
8
Auto Cook
1
Microwave
9
Snack
10
Sensor
11
Power Defrost
18
12
Keep warm
13
Clock
14
Eco Mode
20
15
Steam Clean
16
Stop
17
+ 30s
Combi

1. MICROWAVE MODE
2. GRILL MODE
3. MICROWAVE+GRILL MODE
4. CONVECTION MODE
5. MICROWAVE+CONVECTION MODE
6. FAST PREHEAT MODE
7. AUTO REHEAT FEATURE MODE
8. AUTO COOK MODE
9. SNACK FEATURE MODE
10. SENSOR COOK BUTTON
11. POWER DEFROST FEATURE BUTTON
12. KEEP WARM BUTTON
13. CLOCK BUTTON
14. ECO BUTTON
15. STEAM CLEAN BUTTON
16. STOP/CANCEL BUTTON
17. START/+30S BUTTON
18. DISPLAY
19. MODE SELECTOR DIAL
20. MULTI FUNTION SELECTOR DIAL

OVEN



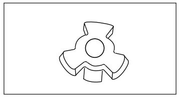
1. DOOR HANDLE
2. DOOR
3. VENTILATION HOLES
4. HEATING ELEMENT
5. VENTILATION HOLES
6. WATER BOWL HOLDER (Only CE117PAECX model.)
7. DOOR LATCHES
8. TURNTABLE
9. COUPLER
10. ROLLER RING
11. SAFETY INTERLOCK HOLES
12. CONTROL PANEL

ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

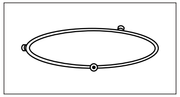
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.

   Purpose: The coupler rotates the turntable.



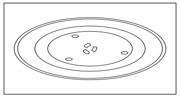
2. **Roller ring**, to be placed in the center of the oven.

   Purpose: The roller ring supports the turntable.



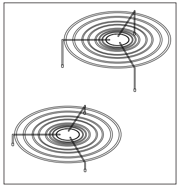
3. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.

   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



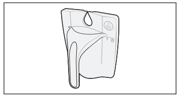
4. **High rack, Low rack,** to be placed on the turntable.

   Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking.**



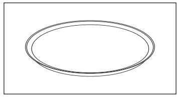
5. **Clean water bowl**, to be placed in the right side of the oven. (Only CE117PAECX model.)

   Purpose: The water bowl can be used to clean**.**



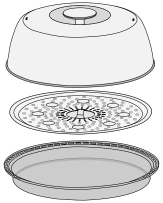
6. **Crust plate**, to be placed on the turntable. (Only CE117PTC/CE117PPTCX model.)

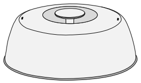
   Purpose: The crust plate is used to brown botton of food by using the microwave or grill combination cooking modes and to keep pastry and pizza dough crispy.



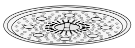
7. **Pro steamer/Crusty plate** to be placed on the turntable. (Only CE117PAECX model.)

Purpose: The Pro Steamer can be used to steam crusty cook. The Crusty plate is used to brown food better in the microwave or grill combination cooking modes and to keep pastry and pizza dough crisp.

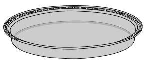




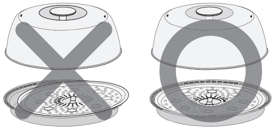
Stainless steel lid



Steam tray

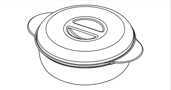


Steam plate/Crusty plate

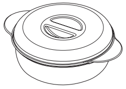


8. **Steam cooker** (Only CE117PPC/CE117PPTCX model.)

Purpose: The plastic steam cooker when using power steam function.



☛ DO NOT operate the Grill(ɯ), Convection(✻) and Combi(♨ɯ, ♨✻) mode with Steam cooker.

Operation mode	MW(♨)	GRILL(ɯ)	COMBI(♨ɯ, ♨✻)	CONV(✻)
 (Steam cooker)	O	X	X	X

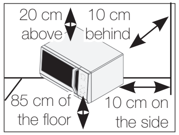
⚠ CAUTION

- Never use this Pro Steamer with a different product or model. It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside. When you use this Pro Steamer, pour at least 500 ml of water before use. If the amount of water is less than 500 ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate / Crusty plate. The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

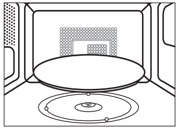
INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safely bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



2. Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.



3. This microwave oven has to be positioned so that plug is accessible.

☛ If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent. For your personal safety, plug the cable into a 3-pin, 240 Volt, 50 Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

☛ Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

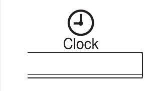
SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, “:0”, “88:88” or “12:00” is automatically displayed on the display.
Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

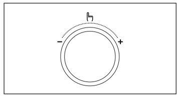
- When you first install your microwave oven
- After a power failure

Do not forget to reset the clock when you switch to and from summer and winter time.

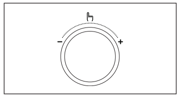
1. Press the **Clock (◷)** button.



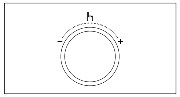
2. Turn the **Multi Funtion Selector Dial** to set time display type. (12H or 24H)



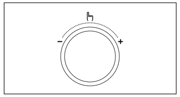
3. Press the **Multi Funtion Selector Dial** to complete the setup.



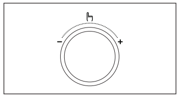
4. Turn the **Multi Funtion Selector Dial** to set the hour.



5. Press the **Multi Funtion Selector Dial**.

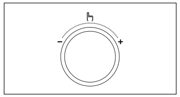


6. Turn the **Multi Funtion Selector Dial** to set the minute.



7. When the right time is displayed, press the **Multi Funtion Selector Dial** to start the clock.

   Result: The time is displayed whenever you are not using the microwave oven.



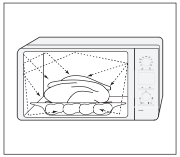
HOW A MICROWAVE OVEN WORKS

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.
You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.

1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.



3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven.
Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

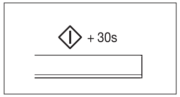
CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled “What to do if you are in doubt or have a problem” on the page.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.

Press the **Start/+30s** (◇) button and set the time to 4 or 5 minutes, by pressing the **Start/+30s** (◇) button the appropriate number of times.



Result: The oven heats the water for 4 or 5 minutes.
The water should then be boiling.

WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A PROBLEM

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

The following are normal occurrences.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The food is not cooked at all.

- Have you set the timer correctly and pressed the **Start/+30s** (◇) button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
  * Solution: Install the oven away from televisions, radios and aerials.
- If interference is detected by the oven’s microprocessor, the display may be reset.
  * Solution: Disconnect the power plug and reconnect it. Reset the time.

“E-24” message indicates.

- The “E-24” message is automatically activated prior to the microwave oven overheating. Should the “E-24” message be activated, then depress the “Stop/Cancel” key to utilize the initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer serivice centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

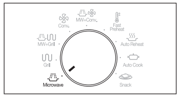
Then contact your local dealer or SAMSUNG aftersales service.

COOKING/REHEATING

The following procedure explains how to cook or reheat food.

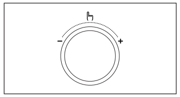
☛ ALWAYS check your cooking settings before leaving the oven unattended.

Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

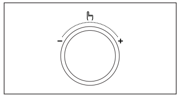


1. Turn **Mode Selector Dial** to **Microwave** (♨) mode position.

   Result: The following indications are displayed:
   ♨ (microwave mode)

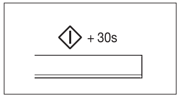


2. Turn **Multi Funtion Selector Dial** to desired until the appropriate power level is displayed. At that time, press the **Multi Funtion Selector Dial** to set the power level.



3. Set the cooking time by turning the **Multi Funtion Selector Dial**.

   Result: The cooking time is displayed.



4. Press the **Start/+30s** (◇) button.

   Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:

   - The oven beep and flash “0” four times.
     The oven will then beep one time per minute.

✎ If you would like to know the current Power Level of the oven cavity, press **Multi Funtion Selector Dial** once. If you would like to change the power level during cooking, turn the **Multi Funtion Selector Dial.**

Quick Start:

✎ If you wish to heat a dish for a short period of time at maximum power (900 W), you can also simply press the **Start/+30s** (◇) button once for each 30 seconds of cooking time. The oven starts immediately.

POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level Lower power level	Decreased Increased

STOPPING THE COOKING

You can stop cooking at any time so that you can:

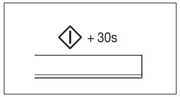
- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Open the door. **Result:** Cooking stops. To resume cooking, close the door again and press the **Start/+30s** (◇) button.
Completely	Press the **Stop/Cancel** (▽) button. **Result:** Cooking stops. If you wish to cancel the cooking settings, press the **Stop/Cancel** (▽) button again.

ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the **+30s** button once for each 30 seconds to be added.

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time



To increase the cooking time of your food, press the **Start/+30s** (◇) button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **Start/+30s** (◇) button six times.

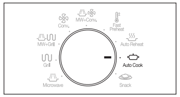
USING THE AUTO COOK FEATURE

The five Auto Cook (🍲) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Dial knob.

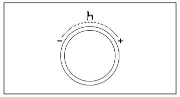
☛ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

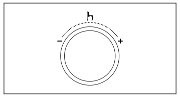
1. Turn **Mode Selector Dial** to **Auto Cook** (🍲) mode position.



2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



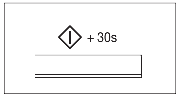
3. Select the size of the serving by turning the **Multi Funtion Selector Dial**.



4. Press the **Start/+30s** (◇) button.

   Result: The food is cooked according to the preprogrammed setting selected.

   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.



The following table presents the various Auto Cook Programmes, quantities, standing times and appropriate recommendations.
Programmes no 1 and 2 are running with microwave energy only.
Programmes no 3 and 4 are running with a combination of microwaves and grill.
Programme no 5 is running with a combination of microwaves and convection.

Code	Food	Serving size	Standing time	Recommendations
1.	Fresh vegetables	200-250 g 300-350 g 400-450 g 500-550 g 600-650 g 700-750 g	3 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60-75 ml (4-5 tablespoons) for 500-750 g. Stir after cooking. When cooking higher quantities stir once during cooking.
2.	Peeled potatoes	300-350 g 400-450 g 500-550 g 600-650 g 700-750 g	3 min.	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45 ml (3 tablespoons) water when cooking 300-450 g, add 60 ml (4 tablespoons) for cooking 500-750 g.
3.	Roast fish	200-300 g (1 pc) 400-500 g (1-2 pcs) 600-700 g (2 pcs)	3 min.	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail on the high metal rack. Turn over, as soon as the beep sounds.
4.	Chicken pieces	200-300 g (1 pc) 400-500 g (2 pcs) 600-700 g (3 pcs)	3 min.	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turn over, as soon as the beep sounds.
5.	Roast beef/ Roast lamb	900-1000 g 1200-1300 g 1400-1500 g	10-15 min.	Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turn over, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.

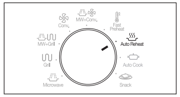
USING THE AUTO REHEAT FEATURE

The four Auto Reheat (♨) features provide four pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Dial knob.

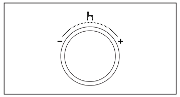
☞ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

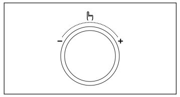
1. Turn **Mode Selector Dial** to **Auto Reheat** (♨) mode position.



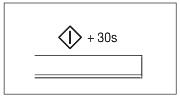
2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



3. Select the size of the serving by turning the **Multi Funtion Selector Dial**.



4. Press the **Start/+30s** (◇) button.



Result: The food is cooked according to the preprogrammed setting selected.

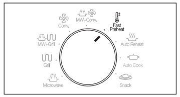
- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents the various Auto Reheat & Cook Programmes, quantities, standing times and appropriate recommendations.
Programmes no 1 and 2 are running with microwave energy only.
Programmes no 3 and 4 are running with a combination of microwaves and convection.

Code	Food	Serving size	Standing time	Recommendations
1.	Ready meal (chilled) 	300-350 g 400-450 g 500-550 g	3 min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
2.	Soup/ Sauce (chilled) 	200-250 ml 300-350 ml 400-450 ml 500-550 ml 600-650 ml 700-750 ml	2-3 min.	Pour into a deep ceramic soup plate or bowl and cover with plastic lid during heating. After finish, stir carefully before and after standing time.
3.	Frozen pizza- 	300-400 g 450-550 g 600-700 g	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes
4.	Frozen bread rolls 	100-150 g (2 pcs) 200-250 g (4 pcs) 300-350 g (6 pcs) 400-450 g (8 pcs)	3-5 min.	We recommend to pre-heat the oven to 180 °C for 5 minutes using the convection function. Put 2 to 6 frozen bread rolls (-18 °C) in a circle on the low rack. Put 8 frozen bread rolls equally on the low and high rack. This program is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes.

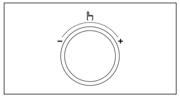
FAST PREHEATING THE OVEN

For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.
Check that the heating element is in the correct position for type of cooking that you require.

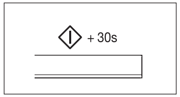


1. Turn **Mode Selector Dial** to **Fast Preheat** (Fast) mode position.

   Result: The following indications are displayed: 220 °C (temperature)



2. Set the temperature by turning the **Multi Funtion Selector Dial**.
   (Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



3. Press the **Start/+30s** (◇) button.

   Result: The oven is preheated to the requested temperature.

   - Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
   - After 10 minutes, the beeps 4 times and the operation stops.

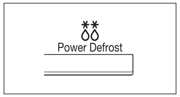
In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

USING THE POWER DEFROST FEATURE

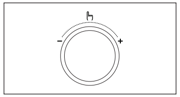
The Power Defrost (❄) feature enables you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only containers that are microwave-safe.

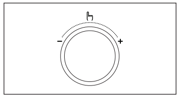
Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.



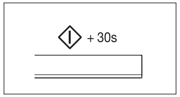
1. Press the **Power Defrost** (❄) button.



2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



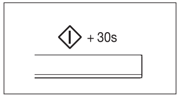
3. Select the size of the serving by turning the **Multi Funtion Selector Dial**.



4. Press **Start/+30s** (◇) button.

   Result:

   - Defrosting begins.
   - The oven beeps through defrosting to remind you to turn the food over.



5. Press the **Start/+30s** (◇) again to finish defrosting.

   Result: When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

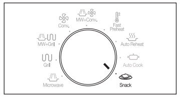
The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.
Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

Code	Food	Serving size	Standing time	Recommendations
1.	Meat	200-2000 g	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
2.	Poultry	200-2000 g	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3.	Fish	200-2000 g	20-60 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4.	**Bread/ Cake**	125-1000 g	10-60 min.	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
5.	**Fruit**	100-600 g	5-20 min.	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

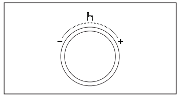
USING THE SNACK COOK FEATURE

The Junior/Snacks () feature provides six auto programmed for hamburger, ravioli and popcorn, frozen chicken wings, frozen snacks, nachos. You do not need to set either the cooking time or power level You can adjust the number of servings by turning the Jog Dial.
First, place the food in the centre of the turntable and close the door.

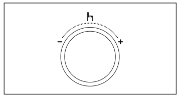
1. Turn **Mode Selector Dial** to **Snack** ()mode position.



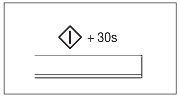
2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



3. Set the size of the serving by turning the **Multi Funtion Selector Dial**.



4. Press **Start/+30s** () button.



Result: The food is cooked according to the preprogrammed setting selected.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents Auto Programmes for types of food and snacks which are favoured by children and for trendy finger food. It contains its quantities, standing times and appropriate recommendations.
Programmes no 1, 2, 5 and 6 are running with microwave energy only.
Programme no 3 is running with a combination of microwaves and grill.
Programme no 4 is running with a combination of grill and convection.

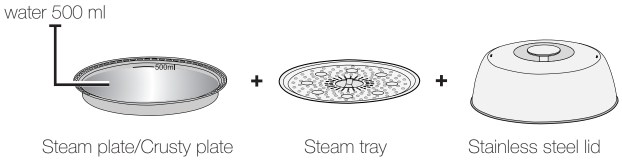
Code	Food	Serving size	Standing time	Recommendations
1.	Hamburger (chilled)	150 g (1 pc) 300 g (2 pcs)	1-2 min.	Put only hamburger patty on kitchen paper. Put one patty in the center of turntable, put two patties opposite to each other on turntable. Hamburger formed with fresh bread and ingredients after patty is cooked.
2.	Mini ravioli (chilled)	200-250 g 300-350 g	3 min.	Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of turntable. Pierce film of ready product or cover plastic dish with microwave cling film. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce.
3.	Frozen chicken wings	250 g 500 g	2 min.	Put the frozen ready chicken wings or small drumsticks (pre-cooked and spiced) on the high metal rack with the skin-side down. Put them in a circle and leave the centre clear. Turn over, as soon as the oven beeps.

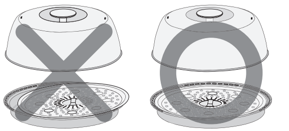
Code	Food	Serving size	Standing time	Recommendations
4.	Frozen pizza snacks	200 g (5-6 pcs) 300 g (8-9 pcs)	-	Put the frozen pizza snacks or mini quiches evenly on the high metal rack.
5.	Popcorn	100 g	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of turntable. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.
6.	Nachos	125 g	-	Put nachos (tortilla chips) on a flat ceramic plate. Put 50 g grated cheddar cheese and spices on top. Place on turntable.

USING THE MANUAL STEAM COOK FUNCTION (ONLY CE117PAECX MODEL)

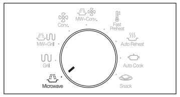
Using Pro Steamer, not only can you Auto Steam Cook, but you can also Manual Steam Cook referring to the Manual Steam Cooking table on the right.
The following procedure explains how to manual steam cook.
ALWAYS check your cooking settings before leaving the oven unattended.
First, place the Pro Steamer (with food) in the centre of the turntable. Then, close the door.

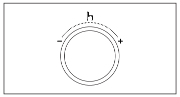
Using the Container





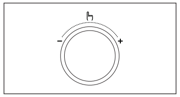
1. Turn **Mode Selector Dial** to **Microwave** (♨) mode position. At that time, press the **Multi Funtion Selector Dial** to set the power level.



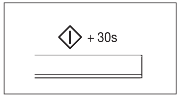


Result: The 900 W (maximum cooking power) indications are displayed:
Select the appropriate power level by turning the **Multi Funtion Selector Dial** again until the corresponding wattage is displayed. Set the power level (900 W) given in Manual Steam Cooking Guide on the next page.

2. Select the cooking time by turning the **Multi Funtion Selector Dial** as required.
Set the cooking time referring to the cooking time in the Manual Steam Cooking Guide on the next page.



3. Press **Start/+30s** (◇) button.



Result: The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times(once every minute).
3) The current time is displayed again.

CAUTION

- Never use this Pro Steamer with a different product or model. It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside. When you use this Pro Steamer, pour at least 500 ml of water before use. If the amount of water is less than 500 ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate / Crusty plate. The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

How to clean the Steam plate / Crusty Plate
Clean the Steam plate / crusty plate with warm water and detergent and rinse off with clean water.

Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

Please note
The Steam plate / crusty plate is not dishwasher-safe.

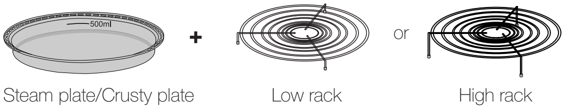
Pour 500 ml cold water into the steam plate of Pro Steamer. Put the steam tray into the plate, add food on tray and cover with stainless steel lid. Put Pro Steamer on the turntable. The cooking time depends on size, thickness and type of food.
When steaming thin slices or small pieces we recommend to reduce the time. When steaming thick slices or big sized pieces of food you can add time.
Use the power levels and times in this table as a guide lines for steam cooking.

Fresh food	Portion	Cold water (ml)	Power	Time (min.)	Instructions
Broccoli, florets	400 g	500	900 W	12-18	Rinse and clean broccoli. Cut into similar sized florets. Put florets evenly on steam tray.
Carrots	400 g	500	900 W	15-20	Rinse and clean carrots and cut into even slices. Distribute slices on steam tray.
Cauliflower, whole	600 g	500	900 W	20-25	Clean whole cauliflower and set on steam tray.
Corn on the cob	400 g (2 pcs)	500	900 W	23-28	Rinse and clean corn on the cobs. Put corn on the cobs side by side on steam tray.
Courgettes	400 g	500	900 W	10-15	Rinse courgettes and cut them into similar slices. Distribute evenly on steam tray.
Frozen mixed vegetables	400 g	500	900 W	18-23	Distribute frozen mixed vegetables (-18 ºC) e.g. broccoli, cauliflower, sliced carrots evenly on steam tray.

Fresh food	**Portion**	**Cold water (ml)**	**Power**	**Time (min.)**	**Instructions**
Potatoes (small)	500 g	500	900 W	25-30	Rinse and clean potatoes and pierce skin with a fork. Set whole potatoes evenly on steam tray.
Apples	800 g (4 apples)	500	900 W	15-20	Rinse and core apples. Put apples upright side by side on steam tray.
Eggs	4-6 eggs	500	900 W	15-20	Pierce 4-6 fresh eggs (size M) and set them in the small cavities of steam tray. After steaming keep standing covered for 2-5 minutes.
Blue prawns	250 g (5-6 pcs)	500	900 W	10-15	Sprinkle blue prawns with 1-2 tablespoons lemon juice. Put them evenly on steam tray.
Fish fillets (cod fish, rose-fish)	500 g (2-3 pcs)	500	900 W	12-17	Sprinkle fish fillets with 1-2 tablespoons lemon juice and add herbs and spices (e.g. rosemary). Put fillets evenly on steam tray.
Chicken breast fillets	400 g (2 fillets)	500	900 W	20-25	Rinse and clean the chicken breast fillets. Put chicken breast fillets side by side on steam tray.

USING THE MANUAL CRUSTY COOK FUNCTION (ONLY CE117PTC, CE117PPTCX)

Normally when cooking in microwave oven, using grill or microwave mode in grill/convection ovens, foods like pastries and pizza become soggy from button side. Using the Samsung Crusty plate helps to gain a crispy cookde result of your food.
The crusty plate can also be used for bacon, eggs, sausages, etc.



1. Preheat the crusty plate, as described above.

Before using the crusty plate, preheat it by selecting the combination mode for 3 to 5 minutes:

- Combination of convection (220 ºC) and microwaves. (450 W power level)
- Combination of grill and microwaves. (450 W power level)

Use oven gloves at all times as the crusty plate will become very hot.

2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicel.

Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.

Use plastic accessories to avoid scratches on the surface of the crusty plate or remove the food from the plate before cutting.

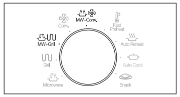
3. Place the food on the crusty plate.

Do not place any recipients on the crusty plate that are not heat-resistant (plastic bowls for example).

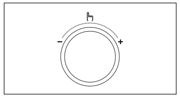
4. Place the crusty plate on the metal rack(or turntable) in the microwave.

☛ Never place the crusty plate in the oven without the turntable.

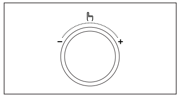
5. Turn **Mode Selector Dial** to **Combi** (or) mode position. At that time, press the **Multi Funtion Selector Dial** to set the power level.



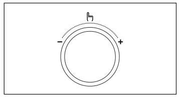
6. If use the MW+Convection mode, First Select the appropriate temperature by turning the **Multi Funtion Selector Dial**. At that time, press the **Multi Funtion Selector Dial** to set the temperature.



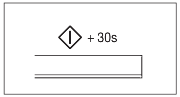
7. Select the appropriate power level by turning the **Multi Funtion Selector Dial.**



8. Set the cooking time by turning the **Multi Funtion Selector Dial** until the appropriate cooking time is displayed.



9. Press **Start/+30s** (◇) button.



Result: Cooking starts.

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

How to clean the Steam plate/Crusty Plate
Clean the Steam plate / crusty plate with warm water and detergent and rinse off with clean water.

Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

Please note
The Steam plate / crusty plate is not dishwasher-safe.

We recommend to preheat crusty plate directly on the turntable. Preheat crusty plate with the 600W + Grill-function or 600W + Convection(220°C)-function. and follow the times and instructions in the table.

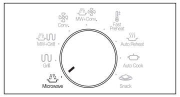
Food	Quantity	Preheat time (min.)	Cooking mode	Cooking time (min.)	Recommendations
Bacon	4-6 slices (80 g)	3	600 W + Grill	5-6	Preheat crusty plate. Put slices side by side on crusty plate. Put crusty plate on high rack.
Grilled tomatoes	200 g	3	300 W + Grill	1st 5-6 (tomato only) 2nd 2-3 (with cheese)	Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crusty plate and set on high rack.
Omelette	300 g	4	450 W + Grill	6½-7½	Beat 3 eggs, add 2 tbsp. milk, herbs and spices. Cut one tomato in cubes. Preheat crusty plate, put tomato pieces on plate, add beaten eggs and 50 g grated cheese evenly. Set plate on high rack.
Grilled vegetables	250 g	3	450 W + Grill	10-11	Preheat crusty plate and brush with 1 tbsp. oil. Put fresh sliced vegetables on plate e.g. pieces of pepper, onions, courgette slices and mushrooms. Set crusty plate on high rack.

Food	Quantity	Preheat time (min.)	Cooking mode	Cooking time (min.)	Recommendations
Frozen mini spring rolls with topping	250 g	3	1st stage: 300 W + 220 °C 2nd stage: Grill only	1st 7-8 2nd 5	Preheat crusty plate. Distribute spring rolls evenly on plate. Put plate on high rack
Frozen pizza	350 g	5	600 W + Grill	10-11	Preheat crusty plate. Put the frozen pizza on crusty plate. Put crusty plate on high rack.
Frozen baguettes (frozen)	250 g	3-4	300 W + 220 °C	10-12	Preheat crusty plate. Put the two frozen baguettes with topping (e.g. vegetables, ham and cheese). Put crusty plate on low rack.
Chicken nuggets (frozen)	250 g	4	600 W + Grill	8-9	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crusty plate. Put crusty plate on the high rack. Turn over after 4-5 minutes.

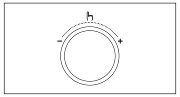
USING THE STEAM COOK FUNCTION (ONLY CE117PPC, CE117PPTCX MODEL)

Use the plastic steam cooker when using pure steam function.
First, place the plastic steam cooker in the center of the turntable and close the door.

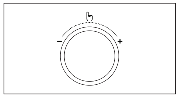
1. Press the **Microwave** () button.



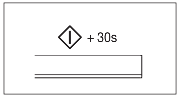
2. Turn **Multi Funtion Selector Dial** to desired until the appropriate power level is displayed. At that time, press the **Multi Funtion Selector Dial** to set the power level.



3. Set the cooking time by turning the **dial knob**.



4. Press the **Start/+30s** (◇) button.

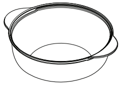


Result: Cooking starts.

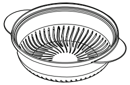
- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

Steam cooking hint

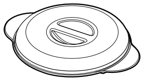
Components of steam cooker



Bowl

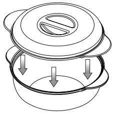


Basket

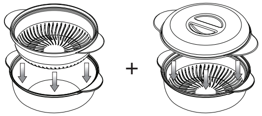


Lid

Handling of steam cooker



Bowl + lid



Bowl with + Basket + lid

MANUAL STEAM COOK SETTINGS

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Artichokes	300 g (1-2 pcs)	900 W	5-6	1-2	Rinse and clean artichokes. Put into bowl. Add one tablespoon lemon juice. Cover with lid.
Fresh vegetables	300 g	900 W	4-5	1-2	Weigh the vegetables (e.g. broccoli florets, cauliflower florets, carrots, pepper) after washing, cleaning and cutting into similar size. Put basket into bowl. Distribute vegetables in basket. Add 2 tablespoons water. Cover with lid.
Frozen vegetables	300 g	600 W	7-8	2-3	Put the frozen vegetables into the basket in bowl. Add 1 tablespoon water. Cover wit lid. Stir well after cooking and standing.
Fresh fish fillets	300 g	1st stage: 900 W 2nd stage: 450 W	1-2 5-6	1-2	Rinse and prepare fish fillets, such as Pollack, rose fish or salmon. Sprinkle with lemon juice. Put basket into bowl. Add fillets side by side. Add 100 ml cold water. Cover with lid.
Chicken breast	300 g	1st stage: 900 W 2nd stage: 600 W	1-2 7-8	1-2	Rinse and chicken breasts. Cut surface 2-3 times with a knife. Put basket into bowl. Add chicken breasts side by side. Add 100 ml cold water. Cover with lid.
Rice	250 g	900 W	15-18	5-10	Put parboiled rice into the bowl. Add 500 ml cold water. Cover with lid. After cooking let stand white rice for 5 minutes, brown rice for 10 minutes.
Jacket potatoes	500 g	900 W	7-8	2-3	Weigh and rinse the potatoes and put them into bowl. Add 3 tablespoons water. Cover with lid.
Stew (chilled)	400 g	600 W	5-6	1-2	Put stew into the bowl. Cover with lid. Stir well before standing.
Frozen yeast dumpling with jam filling	150 g	600 W	1-2	2-3	Moist the top of filled dumplings with cold water. Put 1-2 frozen dumplings side by side into the basket. Insert basket in bowl. Cover with lid.

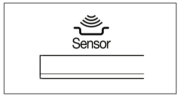
Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Fruit compote	250 g	900 W	3-4	2-3	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Put into bowl. Add 1-2 tablespoons water and 1-2 tbsp. sugar. Cover with lid.

USING THE SENSOR COOK FEATURE

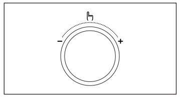
The Eight Sensor Cook (Sensor) features include/provide pre-programmed cooking times.
You do not need to set either the cooking times or the power level.
You can adjust the Sensor Cook category by turning the dial knob.
First, place the food in the center of the turntable and close the door.

Use only dishes that are microwave-safe.

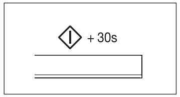
1. Press the **Sensor Cook** (Sensor) button.



2. Select the type of food that you are cooking by turning the **Multi Funtion Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Funtion Selector Dial** to select the type of food.



3. Press the **Start/+30s** (◇) button.



Result : Cooking starts. When it has finished.
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

Use only recipients that are microwave-safe.

If the inside temperature is over the 60 °C, Display shows “hot” and cooling fan will operate for 3 minutes. You can’t use sensor cook button temperarily until oven get cool to a desired temperature for sensor safe mode.

If the door is opened or press the Stop button during this operation, “E-15” will be displayed. At that time, press the Stop button one more, “E-15” will disappear.

SENSOR COOK SETTING

The following table presents 8 Sensor Cook Programmes. It contains its recommended weight range per item, standing times after cooking and appropriate recommendations. After you start the programme cooking times and power levels are calculated automatically. The cooking process is controlled by the sensor system for your convenience.

Use oven gloves while taking out!

Code	Food	Serving size	Standing time (min.)	Recommendations
1	**Broccoli florets**	200-500 g	1-2	Wash and clean broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking.
2	**Sliced carrots**	200-500 g	1-2	Wash and clean carrots and cut into round slices evenly. Put them into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking.
3	**Peeled potatoes**	200-800g	2-3	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of turntable. Cook covered.
4	**Jacket potatoes**	200-800 g	3-5	Wash and clean potatoes and pierce with a fork. Put potatoes, (each about 200g) in a circle on the turntable.
5	**Drinks** (coffee, milk, tea, water with room temperature)	150-250 g (1 cup or 1 mug)	1-2	Pour the liquid into ceramic cup or mugs and reheat uncovered. Place in the centre of turntable. Leave them to stand in the microwave oven. Stir drinks before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).
6	**Chilled soup**	250-500 g	2-3	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of turntable. Stir carefully before and after standing time

Code	Food	Serving size	Standing time (min.)	Recommendations
7	**Frozen soup** **(-18°C)** 	250-500 g	2-3	Pierce film of frozen soup and put in the centre of turntable. Put soup in the centre of turntable. Stir carefully before and after standing time.
8	**Frozen ready meal** **(-18°C)** 	300-500g	3-4	Pierce film of frozen ready meal. Put meal in the centre of turntable. This programme is suitable for meals consisting of 2 components (e.g. meat with sauce and rice).

Auto sensor cooking instructions

The Auto Sensor allows you to cook your food automatically by detecting the amount of gases generated from the food while cooking.

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.
- The More/Less function pad is used to increase or decrease cooking time. You should use this function to adjust the degree of cooking to suit your personal taste. Utensils & Cover For Sensor Cooking.
- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Utensils & Cover for sensor cooking

- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Important

- After installing the oven and plugging into an electrical outlet, do not unplug the power cord. The gas sensor needs time to stabilize in order to cook satisfactorily.
- It its not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately after another.
- Install the oven in a well ventilated location for proper cooling and airflow and to ensure the sensor will operate accurately.
- To avoid poor results, do not use the Auto sensor when the room ambient temperature is too high or too low.
- Do not use volatile detergent to clean your oven. Gas resulting from this detergent may affect the sensor.
- Avoid placing the oven near high moisture or gas emitting appliances, since this will interfere with the proper performance of the Auto Sensor.
- Always keep the inside of the oven clean. Wipe all spills with a damp cloth.
  This oven is designed for household use only.

COOKING BY CONVECTION

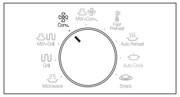
The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 220 °C in eight preset levels. The maximum cooking time is 90 minutes.

☛ If you wish to Fast Preheat the oven, see page 17.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.

1. Turn **Mode Selector Dial** to **Convection** (✤) mode position.

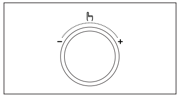


Result: The following indications are displayed:

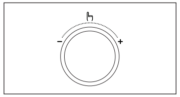
✤ (convection mode)

220 °C (temperature)

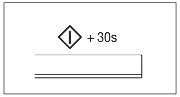
2. turning the **Multi Funtion Selector Dial** to set the temperature. At that time, press the **Multi Funtion Selector Dial** to select temperature.
(Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



3. Set the cooking time by turning the **Multi Funtion Selector Dial**.



4. Press the **Start/+30s** (◇) button.



Result: Cooking starts:

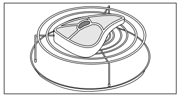
- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

GRILLING

The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

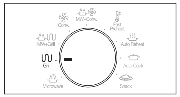
1. Open the door and place the food on the rack.



2. Turn **Mode Selector Dial** to **Grill** (ᙏ) mode position.

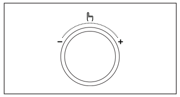
   Result: The follwing indications are displayed:
   ᙏ (grill mode)

   - You cannot set the temperature of the grill.



3. Set the grilling time by turning the **Multi Funtion Selector Dial**.

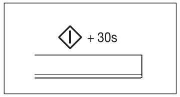
   - The maximum grilling time is 60 minutes.



4. Press the **Start/+30s** (◇) button.

   Result: Grilling starts.

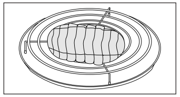
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.



CHOOSING THE ACCESSORIES

Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe containers are not usually suitable for convection cooking; don’t use plastic containers, dishes, paper cups, towels, etc.



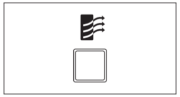
If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

☛ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 33.

USING THE DEODORIZE FEATURE (ONLY CE117PC, CE117PTC, CE117PPC, CE117PPTCX MODEL)

Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.
First clean the oven interior.

Press the **Deodorize** (≋) button after you have finished cleaning. you will hear four beeps.



☛ The deodorization time has been specified as 5 minutes.

☛ You can also adjust **Deodorize** time by pressing the +30s button.

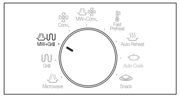
☛ The maximum deodorization time is 15 minutes.

COMBINING MICROWAVES AND THE GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can improve cooking and grilling, if you use the high rack.

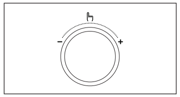
Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.



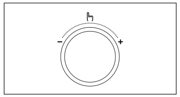
1. Turn **Mode Selector Dial** to **Microwave + Grill** ( ) mode position.

   Result: The following indications are displayed:

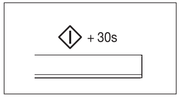
   (microwave & grill combi mode)
   450 W (output power)



2. Select the appropriate power level by turning the **Multi Funtion Selector Dial** until the corresponding output power is displayed (450, 300 W). At that time, press the **Multi Funtion Selector Dia**l to set the power level.
   - You cannot set the temperature of the grill.



3. Set the cooking time by turning the **Multi Funtion Selector Dial**.
   - The maximum cooking time is 60 minutes.



4. Press the **Start/+30s** ( ) button.

   Result:
   - Combination cooking starts.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

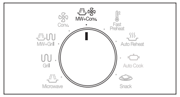
COMBINING MICROWAVES AND CONVECTION

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available. Many foods can be cooked in combination mode, particularly:

- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can get better cooking and browning, if you use the low rack.

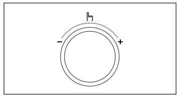
Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.



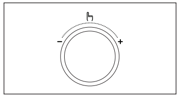
1. Turn **Mode Selector Dial** to **Microwave+Convection** ( ) mode position.

   Result: The following indications are displayed:

   (microwave & convection combi mode)
   450 W (output power)
   220 °C (temperature)

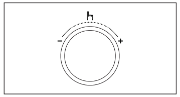


2. Set the appropriate power level by turning the **Multi Funtion Selector Dial** until the corresponding output power is displayed (450, 300, 180, 100 W). At that time, press the **Multi Funtion Selector Dial** to select power level.



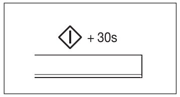
3. Select the temperature by turning the **Multi Funtion Selector Dial.**
   (Temperature : 220, 200, 180, 160, 140, 100, 40 °C)
   At that time, press the **Multi Funtion Selector Dial** to select temperature.

4. Set the cooling time by turning the **Multi Funtion Selector Dial.**
    - The maximum cooking time is 60 minutes.



5. Press the **Start/+30s** (◇) button.

    Result:
    - Combination cooking starts.
    - The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
    - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

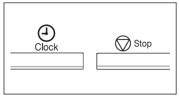


SAFETY-LOCKING YOUR MICROWAVE OVEN

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.

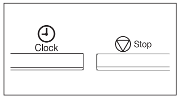
1. Press the **Clock** (◷) and **Stop/Cancel** (▽) button at the same time (about three second).

    Result:
    - The oven is locked.
    - The follow indication is display “🔒”.



2. To unlock the oven, press the **Clock** (◷) and **Stop/Cancel** (▽) button again at the same time (about three second).

    Result: The oven can be used normally.

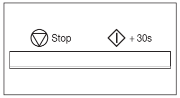


SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

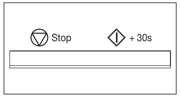
1. Press the **Start/+30s** (◇) and **Stop/Cancel** (▽) button at the same time (about two second)**.**

    Result: The oven does not beep to indicate the end of a function.



2. To switch the beeper back on, press the **Start/+30s** (◇) and **Stop/Cancel** (▽) button again at the same time (about two second).

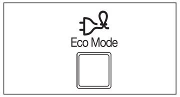
    Result: The oven operates normally.



SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

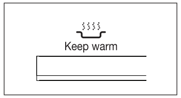
- Press the **Eco** (♻) button.
- To remove energy save mode, press any button or turn any dial. The oven is ready for use.



USING THE KEEP WARM FEATURE

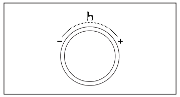
Place the keep food warm in the centre of the turntable and close the door.

1. Press the **Keep Warm** (♨) button.



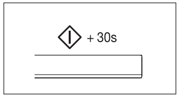
2. Set the keep warm time by turning the **Multi Funtion Selector Dial.**

    Result: The keep warm time is displayed.



3. Press the **Start/+30s** (◇) button.
    The max keep warm time is 30 mins.

    Result : When keep warm time has finished, the oven will beep and flash “0” four times.
    The oven will then beep one time per minute.



USING THE KEEP WARM SETTINGS

The following table presents 4 items. It contains food, drink, bread/pastries and ovenware. The convection heater operates only and it will cycle on and off to keep food warm. Use oven gloves while taking out!

Item	Example & Recommendations
Food	Roast meat, chicken, gratin, pizza, potatoes and plated meal
Drink	Water, milk and coffee
Bread and pastries	Bread, toast, rolls, muffins and cake
Dishes/Crockery	Cup and ovenware Distribute the crockery over the whole area of turn table. Do not overload the oven. (Maximum load 5 kg)

☛ Do not use this function to reheat cold foods.This programmes are for keeping food warm that has just been cooked.

☛ Do not recommend food being kept warm for too long (more than 1 hour), as it will continue to cook. Warm food spoils more quickly.

☛ Cover liquids and foods which are high moisture contents. But if you want to keep crisp roast or fried foods, do not cover it.

COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.

Cookware	Microwave-Safe	Comments
- Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
- Dishes	✗	May cause arcing or fire.
- Freezer bag twist ties	✗	
Paper		
- Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
- Recycled paper	✗	May cause arcing.
Plastic		
- Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
- Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
- Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ **: Recommended**

✓✗ **: Use caution**

✗ **: Unsafe**

COOKING GUIDE

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Spinach	150 g	600 W	5-6	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	300 g	600 W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300 g	600 W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green beans	300 g	600 W	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed vegetables (carrots/peas/corn)	300 g	600 W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed vegetables (chinese style)	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
White rice (parboiled)	250 g 375 g	900 W	15-16 17½-18½	5	Add 500 ml cold water. Add 750 ml cold water.
Brown rice (parboiled)	250 g 375 g	900 W	20-21 22-23	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed rice (rice + wild rice)	250 g	900 W	16-17	5	Add 500 ml cold water.
Mixed corn (rice + grain)	250 g	900 W	17-18	5	Add 400 ml cold water.
Pasta	250 g	900 W	10-11	5	Add 1000 ml hot water.

Cooking guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 g 500 g	4½-5 7-8	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	250 g	6-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250 g	4½-5	3	Cut carrots into even sized slices.
Cauliflower	250 g 500 g	5-5½ 7½-8½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	4-4½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg plants	250 g	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250 g	4-4½	3	Cut leeks into thick slices.
Mushrooms	125 g 250 g	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250 g	5-5½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250 g	4½-5	3	Cut pepper into small slices.
Potatoes	250 g 500 g	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	250 g	5½-6	3	Cut turnip cabbage into small cubes.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7°C.

Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance.
In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time.
We recommend putting a plastic spoon or glass stick into the liquids.
Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD:
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.
BABY MILK:
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns.
Use the power levels and times in the next table as a guide lines for reheating.

Reheating baby food and milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing time (min.)	Instructions
Baby food (vegetables + meat)	190 g	600 W	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190 g	600 W	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	300 W	30-40 sec. 1 min. to 1 min. 10 sec.	2-3	Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

Reheating liquids and food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, tea and water)	150 ml (1 cup) 250 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	900 W	1-1½ 2-2½ 3-3½ 3½-4	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 g 350 g 450 g 550 g	900 W	2½-3 3-3½ 3½-4 4½-5	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	600 W	4½-5½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	600 W	3½-4½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Filled pasta with sauce (chilled)	350 g	600 W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated meal (chilled)	350 g 450 g 550 g	600 W	4½-5½ 5½-6½ 6½-7½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Meat				
Minced beef	250 g 500 g	6-7 10-12	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork steaks	250 g	7-8		
Poultry				
Chicken pieces	500 g (2 pcs)	14-15	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1200 g	32-34		
Fish				
Fish fillets	200 g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time!
Whole fish	400 g	11-13		
Fruits				
Berries	300 g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/Sandwich	250 g	4-4½		
German bread (wheat + rye flour)	500 g	7-9		

GRILL

The grill-heating element is located underneath the ceiling of the cavity. They operate while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 2-3 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:
Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly.Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwave + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwave + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:
Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart. The food must be turned over, if it is to be browned on both sides.

Grill guide for fresh food

Preheat the grill with the grill-function for 2-3 minutes.
Use the power levels and times in this table as guide lines for grilling.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Toast slices	4 pcs (each 25 g)	Grill only	4½-5½	3½-4½	Put toast slices side by side on the high rack.
Grilled tomatoes	400 g	300 W + Grill	9-10	-	Use small tomatoes. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.
Tomato-cheese toast	4 pcs (300 g)	300 W + Grill	4½-5½	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes
Toast hawaii (ham, pineapple, cheese slices)	4 pcs (500 g)	300 W + Grill	6½-7½	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.
Baked potatoes	500 g	600 W + Grill	13-14	-	Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.
Gratin potatoes / vegetables (chilled)	450 g	450 W + Grill	16-17	-	Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Baked apples	2 apples (ca. 400 g)	300 W + Grill	12-13	-	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.
Chicken pieces	500 g (2 pcs)	300 W + Grilll	9-10	7-8	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.
Beef steaks (medium)	400 g (2 pcs)	Grill only	12-13	11-12	Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
Roast fish	400-500 g	300 W + Grilll	21½-22½	13½-14½	Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.
The heating element and the fan position is at the back-wall, so that the hot air is circulating.

Cookware for convection cooking:
All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:
All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVES + CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for microwave + convection cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Convection guide for fresh and frozen food

Preheat the convection with the auto pre-heat function to the desired temperature.Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Pizza Frozen pizza (ready baked)	300-400 g	600 W + 220 °C	7½-8½	-	Place the pizza on the high rack. After baking stand for 2-3 minutes.
Pasta Frozen lasagne	400 g	450 W + 200 °C	16-18	-	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.
Meat Roast beef/ Roast lamb (medium)	1200-1300 g	600 W + 180 °C	19-21	11-13	Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.
Roast chicken	900-1000 g	450 W + 220 °C	16-18	12-15	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.
Bread Fresh bread rolls	4 pcs (200 g)	Only 200 °C	13-15	-	Put bread rolls in a circle on the low rack. Use oven gloves while taking out! Stand 2-3 minutes.
Garlic bread (chilled, prebaked)	200 g (1 pc)	180 W + 220 °C	7½-8½	-	Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.
Cake Apple cake (fresh dough)	500 g	Only 180 °C	40-45	-	Put the fresh dough (300 g) in a small round black metal baking dish (diameter 18 cm). Add sliced apples (200 g) on top. Put the cake on the low rack. After baking stand for 5-10 minutes.
Mini muffins (fresh dough)	12 x 30 g (350-400 g)	Only 200 °C	15-18	-	Fill the fresh dough evenly in paper muffin dishes. Put the dishes on the low rack. After baking stand for 5 minutes.
Cookies (fresh dough)	100-150 g	Only 200 °C	9-12	-	Preheat oven including a round metal baking plate or use Crusty plate. Put cookies on the plate. Put plate on low rack.
Frozen cake	1000 g	180 W + 180 °C	18-20	-	Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings

ALWAYS ensure that the door seals are clean and the door closes properly.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

DO NOT spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repairs.

NEVER remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

If you wish to store your oven away temporarily, choose a dry, dust-free place.

- **Reason :** Dust and damp may adversely affect the working parts in the oven.

TECHNICAL SPECIFICATIONS

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	240 V ~ 50 Hz AC
Power consumption Maximum power Microwave Grill (heating element) Convection (heating element)	 2150 W 1400 W 1320 W Max. 2150 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H) Outside Oven cavity	 522 x 539 x 312 mm 355 x 380.6 x 234 mm
Volume	1.1 Cubic feet
Weight Net	 21 kg approx.

SAMSUNG

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300-362-603	www.samsung.com
NEW ZEALAND	0800-SAMSUNG (0800-726-786)	
CHINA	400-810-5858	
HONG KONG	(852) 3698-4698	www.samsung.com/hk www.samsung.com/hk_en/
INDIA	3030-8282 1800-1100 11 1800-3000-8282 1800-266-8282	www.samsung.com
INDONESIA	0800-112-8888 021-5699-7777	
JAPAN	0120-327-527	
MALAYSIA	1800-88-9999	
PHILIPPINES	1-800-10-SAMSUNG (726-7864) for PLDT 1-800-3-SAMSUNG (726-7864) for Digitel 1-800-8-SAMSUNG (726-7864) for Globe 02-5805777	
SINGAPORE	1800-SAMSUNG (726-7864)	
THAILAND	1800-29-3232 02-689-3232	
TAIWAN	0800-329-999 0266-026-066	
VIETNAM	1-800-588-889	

Code.: DE68-04003M